

BREAD ON MARS?



SpaceBakery

Vertical Farm and Bakery for Mars bring sustainability to Earth

Filip Arnaut R&D Director, PURATOS NV



At Puratos we are committed to the next generation and a reliable partner in innovation for our customers on EARTH AND BEYOND

"The Mars research program aims to bring innovations that meet new consumer demands"

INVESTIGATING HOW TO PRODUCE BREAD ON MARS, REQUIRES US TO:



Limit water use



Minimize energy requirements



Produce crops independent of agricultural land



Develop well balanced, highly nutritional finished goods



Recycle waste streams to produce fertilizers or other circular products



Implement sensor technologies to monitor and steer processes remotely



Evaluate (energy) efficient baking technologies







Mission to Mars - SpaceBakery

Closed and self-sustainable modular system which is independent from agricultural land and climate, with optimal use of resources





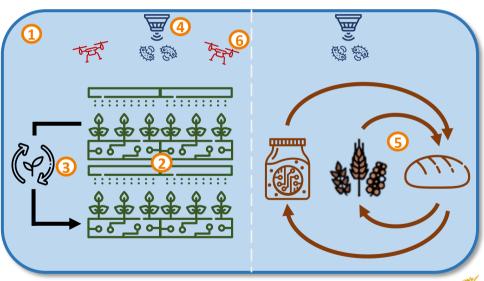


























sck cen



















Healthy and nutritional staple food

POC on a commercial drone













